

## Carmel Nut Logs

**\*\*precut several wax paper strips  
(2"x3")....size is really your preference\*\***  
**\*\*you will need a candy themometer\*\* (**  
243 degrees )  
**\*\*you will need a heavy cooking pot\*\***

2 cup sugar  
1 1/2 cup karo syrurp  
2 cups whipping creme ( divided )  
1 tsp. vanilla  
2 cubes real butter

To Start: roast 1 bag of (raw) almonds (   
Trader Joe's ) med size bag  
enough to cover a full size cookie  
sheet....after roasted pour almonds into  
a bowl and butter the cookie sheet lightly  
and replace the almonds..set aside

Cook in Heavy Pot:

2 cups sugar

1 1/2 cup karo

(1) of the cups of whipping creme

2 cubes real butter

Bring to a boil..then slowly add the remaining ( 1 ) cup whipping creme...cook to 243 degrees then add the vanilla...remove pot and slowly start pouring the mixture over the almonds... Let stand in a cool place to set for atleast 24 hours

Turn out onto a clean cutting board and cut in long strips and then cut into your log size that you desire..place each log in your precut wax paper...